



Cantina di Pitigliano

Nel Tufo

Maremma Toscana

D.O.C.

Ciliegiolo



NAME:

Nel Tufo Ciliegiolo

DENOMINATION:

Maremma Toscana
Ciliegiolo

CATEGORY:

D.O.C.

PRODUCTION AREA:

Pitigliano - Manciano -
Sorano

SOIL:

Tuff-loose ground

ALTITUDE:

320m a.s.l.

DENSITY OF VINES:

4000 plants per ha

TRAINING FORM:

Spurred cordon, guyot.

VARIETY:

100% Ciliegiolo

VINIFICATION:

Alcoholic fermentation in stainless steel at controlled temperature than maceration with gentle punch down and cap rising for 15 days. Malolactic fermentation and maturation in French oak barrel for 6 months.

ALCOHOL:

13,5% vol.

TASTING NOTES:

Ruby red colour.
Agreeably fruity with undergrowth fruits smells.

PAIRING:

It's perfect with most meat/cheese/vegetables based appetizer, meat sauces, with meats, grilled meat and medium aged cheeses

SERVING TEMPERATURE:

Serve at 18 - 20°C.

BOTTLE FORMATS:

0,750L